

INFORMATION LETTER

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NATIONAL CANNERS ASSOCIATION

For Members
Only

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March 5, 1960

N.C.A. Supplement on Food Additives

N.C.A. has issued a Supplement to this issue of the INFORMATION LETTER reproducing three FDA documents relating to food additives. They are:

An FDA order extending the time during which certain direct additives may be used in foods within specified limits, and during which certain indirect additives may be used for specified purposes in connection with production, packaging, and storage of food products (*Federal Register* of Feb. 27);

An FDA order extending the time during which certain additives may be used in connection with the production, packaging, and storage of food products, and listing certain other substances used in paper packaging products for which prior sanctions have been granted (*Federal Register* of March 1);

An FDA proposal to recognize certain substances in paper packaging products as safe (*Federal Register* of March 1).

House Agriculture Committee Has Hearings on Farm Legislation, Principally Bill To Authorize Marketing Orders on Canning Crops

The House Agriculture Committee held hearings this week on general farm legislation, with testimony centering on H.R. 10355 (Poage of Texas) and similar bills which are titled the "Family Farm Income Act of 1960."

H.R. 10355 is designed as an omnibus farm bill. It has been introduced by some 20 members of the House as their answer to the Administration's request for legislation dealing with surpluses in wheat and corn.

Among other things, H.R. 10355 would amend the Agricultural Marketing Agreement Act of 1937 so as to authorize marketing orders on fruits and vegetables for processing and on a number of other products for which marketing orders are not now authorized. The bill would authorize marketing orders on a nationwide basis.

Also, H.R. 10355 would authorize the Secretary of Agriculture to include in any marketing order require-

ments "for the establishment of standards governing the negotiation of contractual agreements with existing firms engaged in marketing or processing of any agricultural commodity."

H.R. 10355 also provides for a new "National Commodity Stabilization Program," under which producers not wishing to have a marketing order program may establish, by referendum, controls on production and marketing of any farm commodity.

H.R. 10355 was opposed by Charles B. Shuman, president of the American Farm Bureau Federation, at the hearings on March 1.

"The Agricultural Marketing Agreement Act of 1937 would be amended in such a way as to completely change its character," Mr. Shuman declared. "Where the present Act emphasizes the application of marketing agreements and orders on a regional basis, the proposed amendments emphasize nationwide marketing orders. Where the authority of the present Act is largely confined to the regulation of marketing, the proposed amendments carry authority for the absolute fixing of prices, volume, shipping dates, and other factors."

With respect to the proposal for national commodity stabilization programs, Mr. Shuman said that "such programs would feature marketing controls and a variety of other devices, including the collection of penalties (compliance deposits) and direct payments to producers."

This would be one of the biggest steps we could take toward "collectivization" or government control of farmers, Mr. Shuman warned. The Farm Bureau, he explained, is opposed to any movement in the direction of further controls and favors the eventual abandonment of all controls, on a step-by-step basis.

The National Farmers Union, in its testimony, favored H.R. 10355. Under questioning by members of the House Agriculture Committee, the N.F.U. witnesses stated that they favor the proposal that would permit

MSSA Eases Requirements on Check-loading, Sampling

The MSSA has revised portions of the special commodity clauses which are a part of its contracts for canned fruits, vegetables, and juices. The new contractual requirements relate to check-loading, sampling, export packaging, and labels.

The revisions affecting these special commodity clauses were announced by the MSSA February 25 and are effective immediately.

Check-loading—The MSSA has established an alternative method of furnishing proof of identification that the supplies shipped are those inspected. The practical effect of the alternative method is to enable the contractor to discharge his contractual responsibilities under the contractor-paid USDA inspection procedure through a single inspection trip by USDA personnel.

The alternative, if exercised, re-

quires the contractor to (1) furnish the USDA inspector with a list of all identification code marks placed on primary containers, (2) furnish a certificate that the supplies shipped are those which were inspected and certified by the USDA, and (3) obtain and distribute copies of the properly executed USDA grade certificates.

Sampling—The sample required for vacuum examination is reduced to 10 in instances when the sample size required for grade determination is less than 35.

Export packaging—The new requirement is for two straps instead of three on cases containing cans smaller than No. 10, except pineapple and pineapple products.

Labeling—No. 10 cans for domestic pack may carry paper labels meeting FDA requirements.

marketing orders on a national, rather than regional, basis.

The Farmers Union stated that the national commodity stabilization programs would provide an effective mechanism for controlling prices of farm marketings.

H.R. 10355 also would direct the Secretary of Health, Education, and Welfare to purchase dairy, poultry, and meat products for distribution to the needy, to institutions, and the school lunch program. The bill would authorize \$500 million annually for purchases of these protein foods.

The Family Farm Income Act also would revise the law governing the Soil Bank, by eliminating the placing of entire farms in the reserve. Under this legislation no farmer would be allowed to put more than 40 percent of his land into the soil-building base.

USDA To Buy Sweet Potatoes

USDA announced February 26 that it intends to purchase sweet potatoes in order to assist growers in marketing their abundant supplies. Purchases are expected to be made in New Jersey and North Carolina where growers are experiencing marketing difficulties.

Purchases are to begin as quickly as arrangements can be completed. The quantity to be purchased will depend on marketing conditions at the time of purchase, availability of outlets for the use of the sweet potatoes without waste, and the amount of funds available for purchase.

Sweet potatoes purchased will be distributed to nonprofit school lunch programs and other eligible outlets.

USDA Acreage Goals

USDA's acreage guide for summer and fall potatoes calls for a 7 percent cut in aggregate acreage from the 1959 planted acreage.

The recommendations are for reductions of 7 percent in early summer acreage, 3 percent in late summer acreage, and 7 percent in fall acreage.

The acreage guides for all seasons, including winter and spring, total 1,341,050 acres, 5 percent less than 1959 plantings. Assuming 1960 projected yields, such an acreage would produce a crop of 238 million hundredweight, 2 percent less than the 1959 production.

Text of FDA Order Amending Standard for Tomato Puree

The FDA has published in the *Federal Register* of February 26 an order amending the definition and standard of identity for tomato puree so as to permit use of the label term "concentrated tomato juice" on products containing not less than 21 percent of salt-free tomato solids.

Following is the text of the FDA order as published in the *Federal Register* of February 26:

Title 21—FOOD AND DRUGS

Chapter I—Food and Drug Administration, Department of Health, Education, and Welfare

SUBCHAPTER B—FOOD AND FOOD PRODUCTS

PART 53—TOMATO PRODUCTS; DEFINITIONS AND STANDARDS OF IDENTITY; QUALITY; AND FILL OF CONTAINER
TOMATO PUREE; AMENDMENT OF STANDARD OF IDENTITY

In the matter of amending the definition and standard of identity for tomato puree:

A notice was published in the *Federal Register* of September 2, 1959 (24 F.R. 7110), setting forth the proposal of H. J. Heinz Company, Pittsburgh, Pennsylvania; Schuckl and Company, Sunnyvale, California; Tri-Valley Packing Association, San Francisco, California; and Thornton Canning Company, Lodi, California, to amend the definition and standard of identity for tomato puree. The notice invited all interested persons to submit views and comments on the proposal.

Upon consideration of all views and comments submitted and other relevant information, it is concluded that to promote honesty and fair dealing in the interest of consumers the definition and standard of identity for tomato puree (21 CFR 53.20) should be amended as hereinafter set forth. Therefore, pursuant to the authority vested in the Secretary of Health, Education, and Welfare by the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055, as amended 70 Stat. 919, 72 Stat. 948; 21 U.S.C. 341, 371) and delegated to the Commissioner of Food and Drugs by the Secretary (22 F.R. 1045, 23 F.R. 9500): *It is ordered*, That § 53.20(b) be amended to read as follows:

§ 53.20 Tomato puree, tomato pulp; identity; label statement of optional ingredients

(b) (1) When the optional ingredient specified in paragraph (a) (2) of this section is present, in whole or in part, the label shall bear the statement "Made from residual tomato material from canning" or "Made in part from residual tomato material from canning," as the case may be.

When the optional ingredient specified in paragraph (a) (3) of this section is present, in whole or in part, the label shall bear the statement "Made from residual tomato material from partial extraction of juice" or "Made in part from residual tomato material from partial extraction of juice," as the case may be. If both such ingredients are present, such statements may be combined in the statement "Made from residual tomato material from canning and from partial extraction of juice" or "Made in part from residual tomato material from canning and from partial extraction of juice," as the case may be.

(2) The name specified for the food covered by this section is "Tomato puree" or alternately "Tomato pulp." However, if the only optional ingredient used is the ingredient specified in paragraph (a) (1) of this section and the food contains not less than 21 percent of salt-free tomato solids, the name "Concentrated tomato juice" may be used in lieu of the name "Tomato puree" or "Tomato pulp."

(3) Wherever the name "tomato puree" or "tomato pulp" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement or statements specified in this section, showing the optional ingredients present, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

Any person who will be adversely affected by the foregoing order may at any time prior to the thirtieth day from the date of its publication in the *Federal Register* file with the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Avenue SW., Washington 25, D. C., written objections thereto. Objections shall show where in the person filing will be adversely affected by the order, shall specify with particularity the provisions of the order deemed objectionable, the grounds for the objections, and shall request a public hearing. Objections may be accompanied by a memorandum or brief in support thereof. All documents shall be filed in quintuplicate.

Effective date. This order shall become effective 60 days from the date of its publication in the *Federal Register*, except as to any provisions that may be stayed by the filing of objections thereto. Notice of the filing of objections, or lack thereof, will be announced by publication in the *Federal Register*.

(Sec. 701, 52 Stat. 1055, as amended; 21 U.S.C. 371. Interpret or apply sec. 401, 52 Stat. 1046, as amended; 21 U.S.C. 341)

Dated: February 19, 1960.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.

Text of FDA Order Establishing Standards for Orange Juice and Orange Juice Products

The FDA has published in the *Federal Register* of March 1 an order establishing definitions and standards of identity for orange juice and orange juice products.

Following is the text of the FDA order as published in the *Federal Register* of March 1:

Title 21—FOOD AND DRUGS

Chapter I—Food and Drug Administration, Department of Health, Education, and Welfare

SUBCHAPTER B—FOOD AND FOOD PRODUCTS

PART 27—CANNED FRUITS AND CANNED FRUIT JUICES; DEFINITIONS AND STANDARDS OF IDENTITY; QUALITY; AND FILL OF CONTAINER

ORANGE JUICE AND ORANGE JUICE PRODUCTS; DEFINITIONS AND STANDARDS OF IDENTITY

In the matter of establishing definitions and standards of identity for orange juice, pasteurized orange juice, canned orange juice, sweetened pasteurized orange juice, canned sweetened orange juice, concentrated orange juice, sweetened concentrated orange juice, reconstituted orange juice, sweetened reconstituted orange juice, and industrial orange juice with added chemical preservatives:

Notices of proposed rule making were published in the *Federal Register* of November 6, 1956 (21 F.R. 8511) and June 4, 1957 (22 F.R. 3893) setting forth proposals of Kraft Food Company, 500 Pestigo Court, Chicago, Illinois, the National Association of Frozen Food Packers, 1415 K Street NW., Washington, D.C., and the Commissioner of Food and Drugs for the establishment of definitions and standards of identity for orange juice and certain types of orange juice products.

Upon consideration of the views and comments submitted and other relevant information, it is concluded that it will not promote honesty and fair dealing in the interest of consumers to establish definitions and standards of identity for industrial orange juice with added sodium benzoate, sulfur dioxide, and other ingredients. It is also concluded that it will promote honesty and fair dealing in the interest of consumers to establish the definitions and standards of identity hereinafter set forth.

Therefore, pursuant to the authority vested in the Secretary of Health, Education, and Welfare by the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055, as amended 70 Stat. 919; 21 U.S.C. 341, 371) and delegated to the Commissioner of Food and Drugs by the Secretary (22 F.R. 1045, 23 F.R. 9500): It is ordered:

1. That the petition for the establishment of a definition and standard

of identity for industrial orange juice with added chemical preservatives and other ingredients be denied; and

2. That the following definitions and standards of identity be established:

§ 27.106 Orange juice; identity.

(a) Orange juice is the unfermented juice obtained from mature oranges of one or both of the species *Citrus sinensis* or *Citrus reticulata* or hybrids thereof, but not from tangerines. Seeds and part of the pulp are removed. Excess orange oil may be removed by methods other than by heating. The juice may be chilled, but it is not frozen.

(b) The name of the food is "orange juice." Such name may be preceded by the varietal name of the oranges used and, if the oranges grew in a single State, the name of such State may be included in the name, as for example, "California Valencia orange juice."

§ 27.107 Pasteurized orange juice; identity; label statement of optional ingredients.

(a) Pasteurized orange juice is the class of food prepared from unfermented juice obtained from mature oranges as specified in § 27.106. Seeds and part of the pulp are removed and excess orange oil may be removed. The orange juice or portions thereof are so treated by heat as to reduce substantially the enzymatic activity and the number of viable microorganisms, and may or may not be chilled or frozen. In preparing pasteurized orange juice, the solids may be adjusted by adding concentrated orange juice that complies with the requirements of § 27.111, but the quantity of such concentrated orange juice added does not contribute more than one-fourth of the total orange juice solids in the finished packaged pasteurized orange juice. The finished pasteurized orange juice tests not less than 10.5° on the Brix hydrometer, and the ratio of Brix reading to the percent by weight of acid, calculated as anhydrous citric acid, is not less than 10 to 1.

(b) (1) If the pasteurized juice is filled into containers and preserved by freezing, the name of the food is "frozen pasteurized orange juice."

(2) If the pasteurized orange juice is filled into containers and refrigerated, the name of the food is "chilled pasteurized orange juice." If it is so packaged that it does not purport to be canned orange juice or frozen pasteurized orange juice, the word "chilled" may be omitted from the name.

(c) If concentrated orange juice is used in adjusting the orange juice solids of the pasteurized orange juice, the label shall bear the statement "prepared in part from concentrated

orange juice," but if the concentrated orange juice contains water extract of orange pulp, as provided in § 27.111, the statement shall be "prepared in part from concentrated orange juice containing water extract of orange pulp."

(d) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement herein specified for naming the optional ingredient used shall immediately and conspicuously precede or follow the name of the food without intervening written, printed, or graphic matter.

§ 27.108 Canned orange juice; identity; label statement of optional ingredients.

(a) Canned orange juice complies with the requirements for composition and for labeling optional ingredients as set out for pasteurized orange juice in § 27.107. It is sealed in containers and so processed by heat, either before or after sealing, as to prevent spoilage.

(b) The name of the food is "canned orange juice." If it is so packaged in metal cans or glass jars as not to purport to be chilled pasteurized orange juice or frozen pasteurized orange juice, the word "canned" may be omitted from the name.

§ 27.109 Sweetened pasteurized orange juice; identity; label statement of optional ingredients.

(a) Sweetened pasteurized orange juice is the class of food that conforms to the definition and standard of identity for pasteurized orange juice as set out in § 27.107, except that it is sweetened with one or more of the optional sweetening ingredients specified in paragraph (b) of this section, the finished sweetened pasteurized orange juice tests not less than 12.5° on the Brix hydrometer, and the ratio of Brix reading to the percent by weight of acid, calculated as anhydrous citric acid, is not less than 10 to 1.

(b) The optional sweetening ingredients referred to in paragraph (a) of this section are sugar, invert sugar, dextrose, dried corn sirup, dried glucose sirup.

(c) The name for use on the label of sweetened pasteurized orange juice is the name set out in § 27.107(b) for corresponding forms of pasteurized orange juice, but in each instance the name is immediately preceded by the word "sweetened."

(d) (1) If concentrated orange juice is used in adjusting the orange juice solids of the sweetened pasteurized orange juice, the label shall bear the statement "prepared in part from concentrated orange juice," but if the concentrated orange juice contains water extract of orange pulp, as provided in § 27.111, the statement shall be "prepared in part from concen-

trated orange juice containing water extract of orange pulp."

(2) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statements specified in this section for naming the optional ingredient used shall immediately and conspicuously precede or follow the name of the food, without intervening written, printed, or graphic matter.

§ 27.110 Canned sweetened orange juice; identity; label statement of optional ingredients.

(a) Canned sweetened orange juice complies with the requirements for composition and for labeling optional ingredients as set out for sweetened pasteurized orange juice in § 27.109. It is sealed in containers and so processed by heat, either before or after sealing, as to prevent spoilage.

(b) The name of the food is "canned sweetened orange juice." If it is so packaged in metal cans or glass jars as not to purport to be chilled sweetened pasteurized orange juice or frozen sweetened pasteurized orange juice, the word "canned" may be omitted from the name.

§ 27.111 Concentrated orange juice, orange juice concentrate; identity; label statement of optional ingredients.

(a) Concentrated orange juice is the food prepared by removing water from the juice of mature oranges as specified in § 27.106, and the concentrate so obtained may or may not be frozen. In its preparation excess peel oil may be removed. Prior to concentration, the seeds and excess pulp are removed from the juice; a properly prepared water extract of the excess pulp so removed may be added; and, after concentration but before freezing, orange pulp, orange oil, orange juice, and other orange juice concentrate may be added to adjust the final composition. Any or all of the ingredients of the finished concentrate may have been so treated by heat as to reduce substantially the enzymatic activity and the number of viable microorganisms. The finished food contains the soluble solids of orange juice in sufficient concentration to give a refractometer reading, when corrected for the acidity calculated as anhydrous citric acid, not lower than that of a sucrose solution of 41.8 percent by weight.

(b)(1) The name of the food is "concentrated orange juice" or "orange juice concentrate." Where the food is frozen, such name is immediately preceded by the word "frozen."

(2) If a water extract of the excess pulp removed during preparation of the juice for concentration is returned to such juice, the label shall bear the statement "prepared in part from water extract of orange pulp."

(3) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement specified in this paragraph for naming the optional ingredient used shall immediately and conspicuously precede or follow the name of the food, without intervening written, printed, or graphic matter.

§ 27.112 Sweetened concentrated orange juice; sweetened orange juice concentrate; identity; label statement of optional ingredients.

(a) Sweetened concentrated orange juice complies with the requirements of § 27.111 for concentrated orange juice, except that it contains, in addition to the prescribed orange juice solids, an added quantity of one or more of the optional sweetening ingredients sugar, sugar sirup, invert sugar, invert sugar sirup, dextrose, corn sirup, dried corn sirup, glucose sirup, and dried glucose sirup sufficient to cause the finished food to give a refractometer reading, when corrected for the acidity calculated as anhydrous citric acid, not lower than that of a sucrose solution of 44 percent by weight, and to give a ratio of percent-soluble solids to percent by weight of acid, calculated as anhydrous citric acid, of not less than 10 to 1.

(b)(1) The name of the food is "sweetened concentrated orange juice" or "sweetened orange juice concentrate." Where the food is frozen, such name is immediately preceded by the word "frozen."

(2) If the sweetened concentrated orange juice contains water extract of orange pulp, as provided in § 27.111, the label shall bear the statement "prepared in part from water extract of orange pulp."

(3) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement specified in this paragraph, naming the optional ingredient used, shall immediately and conspicuously precede or follow the name of the food, without intervening written, printed, or graphic matter.

§ 27.113 Reconstituted orange juice; orange juice from concentrate; identity; label statement of optional ingredients.

(a) Reconstituted orange juice, orange juice from concentrate is the food prepared by mixing water with concentrated orange juice as defined in § 27.111. To such mixture, orange juice as defined in § 27.106, pasteurized orange juice as defined in § 27.107, or both, may be added. The finished reconstituted orange juice tests not less than 11.8° on the Brix hydrometer.

(b)(1) The name of the food is "reconstituted orange juice" or "orange juice from concentrate."

(2) If the reconstituted orange juice contains water extract of orange pulp, as provided in § 27.111, the label shall bear the statement "prepared in part from water extract of orange pulp."

(3) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement herein specified, naming the optional ingredient used, shall immediately and conspicuously precede or follow the name of the food, without intervening written, printed, or graphic matter.

§ 27.114 Sweetened reconstituted orange juice, sweetened orange juice from concentrate; identity; label statement of optional ingredients.

(a) Sweetened reconstituted orange juice complies with the requirements of § 27.113 for reconstituted orange juice, except that it contains, in addition to the prescribed orange juice solids, an added quantity of one or more of the optional sweetening ingredients specified in paragraph (b) of this section sufficient to cause the finished food to test not less than 12.5° on the Brix hydrometer, and to have a ratio of Brix reading to percent by weight of acid, calculated as anhydrous citric acid, of not less than 10 to 1. Sweetening ingredients may be added directly or may be furnished in whole or in part by use of sweetened concentrated orange juice.

(b) The optional sweetening ingredients referred to in paragraph (a) of this section are sugar, sugar sirup, invert sugar, invert sugar sirup, dextrose, corn sirup, dried corn sirup, glucose sirup, and dried glucose sirup.

(c)(1) The name of the food is "sweetened reconstituted orange juice" or "sweetened orange juice from concentrate."

(2) If any concentrated orange juice used or any sweetened concentrated orange juice used contains water extract of orange pulp, as provided in § 27.111, the label shall bear the statement "prepared in part from water extract of orange pulp."

(3) Wherever the name of the food appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement specified in this paragraph for naming the optional ingredient used shall immediately and conspicuously precede or follow the name of the food without intervening written, printed, or graphic matter.

Any person who will be adversely affected by the foregoing order may at any time prior to the thirtieth day from the date of its publication in the *Federal Register* file with the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Avenue S.W., Washington 25, D. C., written objections thereto. Objections shall show wherein

the person filing will be adversely affected by the order, specify with particularity the provisions of the order deemed objectionable and the grounds for the objections. If a hearing is requested, the objections must state the issues for the hearing. A hearing will be granted if the objections are supported by grounds legally sufficient to justify the relief sought. Objections may be accompanied by a memorandum or brief in support thereof. All documents shall be filed in quintuplicate.

Effective date. This order shall become effective ninety days from the date of its publication in the *Federal Register*, except as to any provisions that may be stayed by the filing of proper objections. Notice of the filing of objections or lack thereof will be announced by publication in the *Federal Register*.

(Sec. 701, 52 Stat. 1055, as amended; 21 U.S.C. 371. Interprets or applies sec. 401, 52 Stat. 1046, as amended; 21 U.S.C. 341)

Dated: February 23, 1960.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.

N.C.A. Labs Discontinue Routine Ingredient Tests

The N.C.A. Research Laboratories have been directed by the Scientific Research Committee to emphasize research projects which benefit the entire canning industry and to discontinue routine bacteriological examination of ingredients such as sugar and starch. Such examinations may be made, however, as part of some emergency problem encountered by a member.

The Laboratories have devoted considerable time to the routine control examinations while finding only a small number of samples to be unsatisfactory. The Scientific Research Committee concluded that this type of ingredient control was more beneficial to suppliers than to canners.

The N.C.A. Laboratories are contacting commercial laboratories to determine which of these are equipped to conduct bacteriological examination of ingredients for canners who desire this service. Members desiring this service may obtain a list of laboratories in their area from the N.C.A. Laboratories.

Wage-Hour Action Postponed

The House Subcommittee on Labor Standards has postponed indefinitely the public hearings on wage-hour legislation which had been scheduled to start March 2.

Status of Legislation

Senate and House bills of particular interest to the canning industry are described below, together with a report of their current status:

Antitrust enforcement—S. 11 and H. R. 11, to strengthen the Robinson-Patman Act with respect to alleged price discrimination, are pending before the Senate and House Judiciary Committees, respectively. (N. C. A. has registered its opposition.) S. 716, to authorize the Justice Department to compel the production of documents in civil antitrust cases, was passed by the Senate last year and is pending before the House Antitrust Subcommittee.

Cease-and-desist orders—H. R. 8841, to amend the Federal Trade Commission Act to provide for the issuance of temporary cease-and-desist orders to prevent certain acts and practices awaiting the outcome of FTC proceedings, is pending before the House Interstate and Foreign Commerce Committee.

Color additives—S. 2197, to amend the Federal Food, Drug, and Cosmetic Act with respect to the use of color additives, was passed by the Senate last year, with amendments, and is pending before the House Interstate and Foreign Commerce Committee. Hearings on this and a similar bill, H. R. 7624, were conducted by the House committee Jan. 26, 27, and 29 and Feb. 10 and 11. (See INFORMATION LETTER of Feb. 13 for a report of N.C.A.'s position.)

Co-op bargaining—H. R. 1793, to authorize cooperative associations of producers to bargain with purchasers singly or in groups, is pending before the House Judiciary Committee.

Co-op marketing—S. 2014, to authorize associations of agricultural producers to own and operate marketing facilities, is pending before the Senate Agriculture Committee.

Family farm income act—H. R. 10355 and similar bills pending before House Agriculture Committee would make canning crops subject to marketing orders and provide for collective bargaining for price. They were the subject of hearings this week (see story, page 91).

Farm labor—H. R. 9869, 9871, and 9875, to amend title V of the Agricultural Act of 1949 to require joint approval by the Secretaries of Agriculture and Labor in the issuance of regulations affecting the wages and working conditions of agricultural labor, are pending before the House Committee on Agriculture.

Federal preemption—H. R. 3, to establish rules of interpretation concerning the effect of an Act of Congress on state laws, was passed by the House last year and is pending

before the Senate Internal Security Subcommittee which conducted hearings last year on a similar bill, S. 3. (N.C.A. has requested that federal food regulatory laws be excluded from the scope of these bills.)

Marketing orders—H. R. 9693, to amend the Agricultural Marketing Agreement Act of 1937 to authorize the Secretary of Agriculture to issue marketing orders with respect to certain processed fruits, is pending before the House Domestic Marketing Subcommittee. H. R. 642, to provide flexibility in the operation of marketing agreement programs, and H. R. 1070, to extend the applicability and coverage of marketing agreements and orders, are also pending before the House Agriculture Committee.

Migrant labor—The following bills are pending before the Senate Subcommittee on Migratory Labor: S. 1778 and S. 2498, to require crew-leader licensing; S. 1085 and S. 2141, to regulate the wages and hours of migrant farm workers and their children; and S. 2864 and S. 2865, to provide funds for the education of migrant farm workers and their children. Companion bills have been introduced in the House.

Minimum wage—S. 1046, to increase the minimum wage and reduce the overtime exemptions of fruit and vegetable canners, is pending before the Senate Labor Committee. (N.C.A. has filed a statement in opposition to changes in the overtime exemptions.) H. R. 4488, a similar bill, is pending before the House Subcommittee on Labor Standards.

Poultry marketing—S. 2516 and similar bills to promote orderly marketing are pending before a Senate Agriculture Subcommittee which held hearings Feb. 25-26.

Pre-merger notification—H. R. 9896 and S. 442, to amend the Clayton Act to provide for prior notification and suspension of certain mergers and acquisitions, are pending before the House Judiciary Committee. H. R. 2325 is pending before the House Antitrust Subcommittee.

Price-increase hearings—H. R. 6263, to authorize the Government to hold public hearings on price or wage increases, prospective or actual, which appear to threaten national economic stability, has been reported by the House Government Operations Committee. S. 2382 and S. 64 are pending before the Senate Banking Committee, which held hearings Feb. 24-26.

Price-increase notification—S. 215, to require certain corporations to file advance notice of proposed price increases, is pending before the Senate Antitrust and Monopoly Subcommittee. H. R. 4984 is pending before the House Judiciary Committee.

FISHERIES LEGISLATION

Construction differential subsidy—Conferees agreed March 1 to file a conference report.

Members Requested to Supply Products for Contest Prizes

Members of N.C.A. are being requested to supply canned foods for 100 prizes in the contest announced in the March issue of *Modern Romances* magazine, reprints of which were distributed February 25. This week a letter from the Consumer and Trade Relations Committee went to each member asking if each firm was willing to contribute a minimum of one case of its assorted products.

Plans are being made to establish 10 or a dozen assembly points to which the contributions of members can be sent. There they will be repackaged into prize packages of 100 cans each. Members willing to contribute will receive instructions where to ship.

It is hoped that the return postcards indicating the extent of member-participation will be sent in promptly (in the N.C.A. office no later than March 15), so that plans for assembly and repackaging can be finalized.

Two assembly points have already been established—N.C.A. headquarters in Washington and the office of Dudley-Anderson-Yutzy in New York. Letters have gone to the state secretaries, requesting them to handle the assembly and delivery of up to 10 prizes each, and thus spread the assembly depots widely over the country. This will enable distribution of the prizes so that regional or local products will go to winners where the items are available in the stores.

Eleanor Kent, food editor of Dell Publishing, who will speak at the Tri-State Convention, March 14, reports that more than 2,000 contestants, on a country-wide basis, have already enrolled, and that entry-blanks are still coming in.

As detailed in the reprints already sent to the membership, the canned foods contest offers a prize of a trip to Hollywood for the first place win-

MSSA Requirements for Canned Spinach

Tentative requirements for canned spinach from the 1960 crop to meet the needs of the armed services were announced by the MSSA March 1 as 1,626,000 pounds of Grade A in No. 10 cans and 2,078,000 pounds of Grade A in No. 303 cans. This is the equivalent of 44,245 cases of 6/10 and 92,356 cases of 24/303.

ner, plus her supply of 100 assorted canned foods. Ninety-nine runners-up will receive canned foods prizes also. Local publicity is being arranged by D-A-Y and the Dell Publishing Company representatives in all areas where there are winners. This will involve newspaper, radio and TV features. Dell's screen magazines also are carrying publicity.

USDA Plentiful Foods List

The USDA Plentiful Foods List for April includes cranberries, for the sixth consecutive month, canned free-stone peaches, for the second month, and carrots, dates, raisins, shrimp, rice, ham and other pork, lard, broiling and frying chickens, milk and dairy products, eggs, peanuts and peanut butter, almonds, and filberts.

Possible Record Turkey Crop

USDA issued a public warning March 1 that farmers could be headed for another record crop of turkeys in 1960 which could have an adverse effect on prices later in the year. The warning is based on a report which indicated that producers intend to raise 6 percent more turkeys than in 1959.

Everywoman's Family Circle

Two food articles in the March issue of *Everywoman's Family Circle* feature a number of canned foods.

"Their flavor secret is Soup" has five menus and recipes using canned cream of vegetable, cream of celery, cream of chicken, and cream of mushroom soups; and tomato juice, bean

sprouts, water chestnuts, corned beef, pimientos, mushrooms, and shrimp.

"What's for Dinner?" deals with dinner prepared in a hurry, and gives six menus with recipes. Canned foods used are pork luncheon meat, peaches, stewed tomatoes, potatoes, peas, onions, tomato-rice soup, pimientos, fruit cocktail, tomato soup, and beef bouillon.

McCall's

"Hungry? Corned-Beef Hash Makes A Really Delectable Dish," is a food article in the March issue of *McCall's* magazine, featuring canned corned beef hash.

The variations of preparing corned beef hash include Corned-Beef Hash With Eggs, Corned-Beef-Hash Puffs, Baked Corned-Beef Hash, Corned-Beef Hash Ring, Hash With Cheese Topping and Hash-Stuffed Tomatoes. Other canned foods used in the recipes are tomato juice, catsup, and ripe olives.

True Story

"6 satisfying ways to serve Canned Fish" is an article by Esther Foley, home service director, in the March issue of *True Story* magazine.

The six recipes include three that use tuna, two using salmon, and one using shrimp. Other canned foods in the recipes are chili sauce, cream of mushroom soup, tomato sauce, mushrooms, and pimientos.

Two menus are shown in color photographs. One menu includes tomato juice and Deviled Tuna. The other has Tuna Fritters with Tomato Sauce and canned peas.

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